

tinue cooking until sauce is thick. Separate the ham slices and continue cooking in this mixture til hot. At the last five minutes, top each ham slice with a half apricot and keep basting for a few more minutes with the thickened sauce. Serve this hot with white bread.

**This is from your Basic C-Ration*

PORK MANDARIN

- *One can pork steaks
- Green onions, chopped
- Two spoons water chestnuts, chopped
- Three spoons butter or oil or fat
- Three spoons flour
- Five spoons pineapple chunks, fresh or canned
- Small can pineapple juice, fresh or canned
- Half a can orange juice
- Two spoons lemon juice
- Generous dash TABASCO pepper sauce

One spoon soya sauce . . . two, if desired
If any candied ginger or fresh ginger root is available, a few slices may be added.

The original for this recipe took a lot of time; if you followed it, the VC would be sitting in your lap. Here's a real quick way to cheat Charlie and have something different.

Melt the butter or oil or fat and sauté the onions and chestnuts for about five minutes. Add the flour and stir until smooth. Add the pineapple juice, the lemon juice, the orange juice and continue cooking until the sauce is smooth. Add the pineapple chunks and other ingredients and, if available, the candied ginger or ginger root. Continue cooking until sauce is very smooth. Now separate the pork steaks and add to this mixture, along with the juices from the can. Continue cooking until well heated and bubbling. This may be served over boiled rice or crumbled crackers.

**This is from your Basic C-Ration*

TIN CAN CASSEROLE

- *One can franks and beans
- *One can beefsteak with potatoes
- Generous dash TABASCO pepper sauce
- *One can crumbled crackers
- *One can cheese spread, melted
- Four spoons green onions, chopped coarsely
- Two spoons butter or oil or fat
- One small can of water, if necessary

The casserole can be elegant, but as most men know, women often use it as a camouflage for a hasty meal after a long bridge game. Here's a recipe to put the Old Lady's Bridge Casserole to shame.

Melt butter or oil or fat and sauté onions in it. Then add the cheese until it is melted and well blended. Now add the crackers for a few minutes and then return to tin can or other cooking utensil. Combine a can of franks and beans with the beefsteak and potatoes to this mixture and correct the seasoning. Cook for as long as necessary, seeing that the

